



VINTAGE

Mild winter led to earlier than usual bud burst which resulted in an early vintage. The season was cool and wet again (just like 20, 21 & 23). The largest deluge of rain came in January (180mm) which presented a massive challenge for the vineyard team. Lots of hard work delivered the winery team a beautifully clean and ripe crop. Vintage at Rising started on 23rd February and finished on 15th March.

VINEYARD & VINIFICATION

Four separate Pinot Noir blocks at Rising vineyard were hand-picked and fermented separately to make up the 2024 Rising Pinot Noir. The clones used are MV6, 114, 115 and D2V6. Different percentages of whole bunch and time on skins were used for each ferment. The average time on skins is 12 days and the overall whole bunch component is 17%. The ferments were pressed off and sent to French oak (17% new) hogsheads for 6 months maturation.

TASTING

Vibrant cherry red in colour. Highly perfumed and funky aromatics with notes of bramble bush, spiced plum, and black cherry. It has a chiselled structure with darker fruits on the palate than on the nose. There is a graphite minerality and savoriness woven through the fruit, before finishing with a hint of amaro.

PAIRS WITH

Peking duck

ANALYSIS

13% Alc. 3.61 pH. 6.0g/L TA

